



## *Pig and Pepper*

*The Cook, editor*

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### **Blueberry Dreams**

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"Jackson flew back again from New York knowing that he would forever love the combination of an overstuffed pastrami sandwich and blueberry cheesecake, and that he was going to be an artist."

With that opening sentence, Canadian author Kevin Major sets the stage for his 1991 novel, *Eating Between the Lines*. Major weaves together the timeless themes of food, sex (well love, but his main character, Jackson, is a teenager, after all), and literature -- all the basic requirements to fill the human body and soul. And at *The Looking Glass*, we believe that literature and food go hand in hand. Sex we can't help with.

To that end, we introduce **Pig and Pepper**, a column in which we hope to share some of the fine food in books for children and young adults. Just in time for blueberry season (at least in North America), we present for your enjoyment, "Jackson's New York Blueberry Cheesecake", inspired by *Eating Between the Lines*, and definitely not approved by The Microwave Food Industry Journal. (Read the book, get the joke.)

But it doesn't stop there -- we encourage you to send us your favourite food passages from children's books, and tell us why they appeal to you. **Offer us up a literary feast!** In future issues of *The Looking Glass*, we'll share them, and maybe even come up with a recipe or two...in the meantime, slice up the cheesecake, open the book, and savour them both.

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#### **Jackson's New York Blueberry Cheesecake**

Ingredients:

- 1 3/4 cups crumbs from gingersnaps (about 25 to 30 cookies)
- 1/4 cup butter, melted
- 500 g cream cheese, softened
- 4 eggs
- 2/3 cup sugar
- 3 tbsp corn starch
- 1 1/2 tsp vanilla extract
- 2 tbsp lemon juice
- 1 cup sour cream
- 2 tsp finely shredded lemon peel
- 1/2 cup wild blueberries (fresh or frozen)...reserve a few for the top

Method:

Preheat oven to 350 F. In a bowl, combine ginger snap crumbs with 1/4 cup melted butter. Press into bottom of a 9-inch springform pan.

In a bowl, combine cream cheese, eggs, sugar, corn starch, vanilla and lemon juice. Blend in sour cream and lemon peel. Fold the blueberries in gently. (You don't want to turn the whole cheesecake purple, just get a few nice swirls in it).

Pour into springform pan, and drop the extra blueberries on the top. Bake for 15 minutes at 350F,



then turn the oven down to 300F and bake for 1 hour or until a toothpick inserted in the center comes out clean. Turn the oven off and let cool 1 hour in the oven.

Place in the refrigerator until ready to serve, then slice and serve with blueberry sauce:

**Blueberry Sauce:**

Ingredients:

- 2 cups blueberries
- 2 cup sugar
- 1 tbsp fresh lemon juice
- 1/4 Drambuie liqueur

Method:

Place all ingredients in food processor and process until blended (about 4 minutes). If the mixture is too thick, or if you don't want to use the liqueur, then add water until desired consistency (you want to be able to pour it over the cheesecake.)

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**Bibliographic Information:**

**Kevin Major. *Eating Between the Lines*.  
Toronto: Doubleday Canada, 1991.  
\$13.50 Paper ISBN 0-385-25293-5**

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